

## CLAIMS

1. A method for optimising the viscosity of edible juices and purees, of the type comprising the steps of:
  - sorting (1) the product;
  - 5 triturating (2) the product;
  - heating (3) the triturated product;
  - refining (4, 5) in one or more stages, obtaining a juice or puree (9), waste (6) and fibres (8), where said refining step could also be combined with the triturating or cutting step,
- 10 characterised in that it comprises at least one of the following steps:
  - - feeding a part of the refined juice or puree to enter the triturating step or to enter the heating step;
  - recirculating a part of the fibres (9) to enter the triturating step;
  - stationing (16) the heated product, before the step of refining it.
- 15 2. Method as claimed in claim 1, wherein the stationing step (16) has a duration of about 0-30 minutes and occurs in a tank or in a tube.
3. Method as claimed in claim 1, wherein said feeding step occurs by means of spraying or nebulisation.
- 20 4. Method as claimed in claim 1, wherein said feeding step occurs by recirculating a part (12) of the refined juice or puree.
5. A method as claimed in claim 1, wherein said recirculation of the juice or puree involves 5-25% of the refined juice or puree.
- 25 6. Method as claimed in claim 1, wherein the recirculation of the fibres involves all or only a part (in this case, an overflow being

provided by means of a valve or pump) of the fibres exiting the refining step.